

Petites Assiettes

MOULE FRITES 21

PEI mussels, white wine sauce, garlic, cherry tomato, crispy frites

ONION SOUP 16

Gruyère cheese, veal broth, crouton

CREEKSTONE BEEF TARTARE 24

Dijon, cornichons, shallots, quail egg yolk, onion ash, chives, garlic aioli, bistro bread

SEARED SCALLOPS 34

Miso brown butter, king mushrooms, sunchoke

LOBSTER BISQUE 18

Coldwater lobster and rich bisque sauce

Crudo et Tartare

TUNA TARTARE 22

Bluefin tuna, watermelon radish, aji amarillo, guava, sesame, lotus root chips

SNAPPER CEVICHE 22

Passionfruit consommé, micro cilantro, green onion, ice buds

HAMACHI CRUDO 24

Buttermilk dressing, ginger oil, compressed cucumber, citrus caviar

Les Petites et Salades

BONE MARROW & ESCARGOTS 28

Josper kissed bone marrow, escargots, sauce vierge, Andalusian bread, veal demi

BURRATA SALAD 20

Florida heirloom tomato, basil oil, Sicilian pistachio crumb, fig, aged balsamic

NICOISE SALAD 22

Hericots vert, seared tuna, tomato, nicoise olives, hard boiled egg and Dijon dressing

CHARRED OCTOPUS 24

Smoky romesco, chorizo, fingerling potatoes, olives niçoise and cherry tomatoes

CAESAR SALAD 16

Baby gem, shaved parmesan, bacon lardon, pangrattato, smoky dressing

Fruits de Mer

FRESH FROM ATLANTIC, MEDITERRANEAN AND COASTAL FLORIDA WATERS

ICE CHILLED OYSTERS*24/44

Green apple mignonette, herb oil, pernod granita

PLATEAU DE FRUITS DE MER* MP

Oysters, Whole Lobster, Himachi Crudo, Tuna tartare, Ceviche

CAVIAR*

Classic Condiments

Markey's Beluga 00 1oz 150

Osetra 2oz 250

1 LBS U2 SELECTION PRAWNS 40

SELECTION LOBSTER 1.5LBS MP

gf = gluten free

v = vegan

n = contains nuts

s = shellfish

Ask your server which additional dishes can be adjusted to become vegan friendly.

*Consuming raw or undercooked fish, shellfish or meat increases the risk of foodborne illness especially if you have certain medical conditions. Please alert your server to any food allergies before you order. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Pâtes et Risottos

LOBSTER SPAGHETTI 60

1.5 lbs Whole NE Atlantic lobster, cherry tomato, Calabrian chilis, lobster bisque

WILD MUSHROOM RAVIOLI 30

Walnut, gorgonzola, pangrattato, truffle sauce

SEAFOOD LINGUINE 38

Spicy fra diavolo sauce, octopus, prawns, mussels

CAVIAR PASTA 55

Spaghetti, seared scallops, garlic sauce, Osetra caviar

Au Feu de Charbon Josper Charcoal Grill

RACK OF LAMB 60

Porcini crusted, veal jus, cherry tomato, lyonnaise potatoes

COTE DE PORC 44

24hr brine, charred broccolini, chicken jus and lyonnaise potatoes

10 oz N.Y. STRIPLOIN & FRITES 60 Creekstone Dry Age 21 day

HALF ROASTED CHICKEN 36

Truffle jus, smoky romesco, garlic confit, roasted potatoes

DUCK CONFIT 38

Bean cassoulet, pancetta, sausage, pangrattato

SELECTION OF CUTS FROM CREEKSTONE FARMS, 1855 BLACK ANGUS, AND CARRARA FARMS WAGYU

8 oz **Creekstone Prime FILET 65**

14 oz **1855 Prime NY STRIP 69**

16 oz **1855 Prime RIBEYE STEAK 70**

32 oz **Black Diamond Dry Age PORTERHOUSE 160**

34 oz **Black Opal WAGYU MS 6-7 TOMAHAWK FOR TWO 160**

CHOICE OF SAUCE

BORDELAISE, AU POIVRE, BÉARNAISE OR SAUCE PÉRIGOURDINE +10

WHOLE DOVER SOLE 95

Sauce vierge, haricots vert, bomba rice

ROASTED BRANZINO 40

Olive tomato relish, fennel pollen

CRISPY SKIN SALMON 45

Fingerling potatoes, baby bok choy, swiss chard, red curry sauce

CHILEAN SEA BASS 56

Leek fondue, saffron beurre blanc, baby fennel, veal demi, bomba rice

BOUILLABAISSE 55

Scallop, shrimp, sea bass and mussels, served with crispy bread

Accompagnements

FINGERLING POTATO 15

TRUFFLE POMMES FRITES 15

BOMBA RICE 15

CREAMY SPINACH 15

ROASTED MUSHROOMS 15

HARICOTS VERT 15

CHARRED BROCCOLINI 15

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